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FoodPro™

Raytek FoodPro Series of Food Safety Thermometers

Food Safety Thermometers

Raytek®
A Fluke Company

The Raytek Food Temperature Team

Foodservice professionals understand the need for complete temperature monitoring of food products. Raytek FoodPro™ thermometers provide temperature measurement solutions for quick surface scans and essential internal measurements.

- Quickly scan surface temperatures without risk of cross-contamination
- HACCP Check temperature monitoring to instantly spot potentially unsafe temperatures
- Hand washable
- Verify internal temperature measurements*
- Easily monitor cooking, cooling and holding times*
  *FoodPro Plus™ unit only

FoodPro Plus™

The Last Word

FoodPro™

The First Line of Defense

Monitoring temperature is essential to keeping food safe, and is required by the Food and Drug Administration (FDA). Regular monitoring of temperatures and adherence to food safety guidelines make for better business—increasing food safety and reducing food waste. The combination of both Raytek FoodPro thermometers provides a complete temperature measurement and monitoring solution for foodservice professionals. It's fast and easy for kitchen staff to adhere to FDA regulations and HACCP guidelines with the HACCP Check in both units. Keep a FoodPro Plus thermometer handy to round out your HACCP practices, using the probe for internal temperatures, and the timer to monitor exposure times.

HACCP Guidelines

HACCP (Hazard Analysis Critical Control Points) guidelines are recommended by the FDA for food service professionals and institutions to help detect unsafe food conditions[1]. Food temperatures are a known indicator of food quality, but HACCP standards also examine food exposure times. HACCP programs incorporate the temperature at which a product should be stored, cooked, or cooled, as well as the length of time food products can safely remain at these temperatures.

For more information on HACCP and Raytek instruments, visit www.raytek.com/food

[1]U. S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, 1997 Food Code, Annex 5: HACCP Guidelines
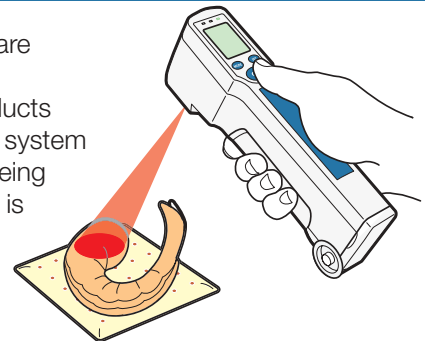
HACCP Check

The HACCP Check "Go/No-Go" lights show immediately if temperatures are within HACCP guidelines for safe hot or cold food holding.

A green light indicates safe hot and cold holding temperatures, while potentially dangerous food temperatures trigger a red light.

Investigate further with a probe thermometer for internal temperatures.

Accurate Target Sighting

It's easy to see what you are measuring with FoodPro thermometers. Both products feature a unique targeting system that illuminates the area being measured. What you see is what you get—no more guesswork!

Easily Washable

Cleanup is quick and easy—just wipe and sanitize.

FoodPro Thermometer: *The First Line of Defense*

The Raytek FoodPro thermometer is the first line of defense against risky temperatures. A noncontact, instant HACCP temperature scanner, the FoodPro unit quickly measures food surface temperature and signals "safe" or "unsafe" readings with green or red HACCP Check lights. The FoodPro unit is easy to use and is a reliable tool for every foodservice worker. Together, the FoodPro and FoodPro Plus thermometers are a complete temperature measurement solution.
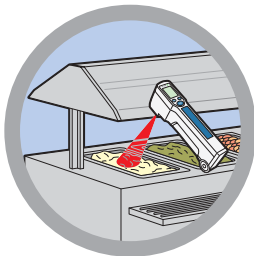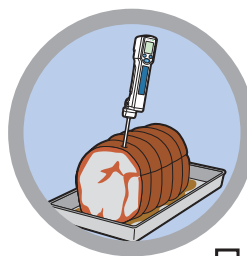
Scan

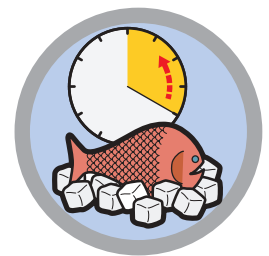## FoodPro Plus Thermometer: *The Last Word*

The Raytek FoodPro Plus thermometer combines the best temperature measurement technologies into one easy-to-use tool. It features instant noncontact scanning for measuring surface temperatures, and a built-in, flip-down probe thermometer for taking internal temperature measurements. The HACCP Check indicates at a glance whether food temperatures are in safe ranges, and the integrated timer helps monitor cooking, cooling and holding times. The dual-mode measurement system, built-in HACCP Check, and integrated timer make the FoodPro Plus the professional's tool of choice in a food safety thermometer.

Scan   Probe   Timer

Specifications		FoodPro *The First Line of Defense*	FoodPro Plus *The Last Word*
Infrared Thermometer	Temperature Range	-30ºC to 205ºC (-20ºF to 400ºF)	-35ºC to 275ºC (-30ºF to 525ºF)
	Accuracy (Assumes ambient operating temperature of 23ºC ±2º (73ºF ±4ºF)	Between 0ºC and 65ºC (32ºF to 150ºF): ±1ºC (±2ºF) Below 0ºC (32ºF): ±1ºC (±2ºF) ±0.1 degree/degree Above 65ºC (150ºF): ±1.5% of reading	Between 0ºC and 65ºC (32ºF to 150ºF): ±1ºC (±2ºF) Below 0ºC (32ºF): ±1ºC (±2ºF) ±0.1 degree/degree Above 65º (150ºF): ±1.5% of reading
	Response Time	<500ms after initial reading	<500ms after initial reading
	Spectral response	8-14 microns	8-14 microns
	Emissivity	Pre-set for foodservice applications	Pre-set for foodservice applications
	Distance to Spot Size/ Optical Resolution (D:S)	2.5:1 @ 90% energy, typical	2.5:1 @ 90% energy, typical
	Typical Working Range (Target Illumination)	≈25mm to 250mm (≈1" to 10")	≈25mm to 250mm (≈1" to 10")
	Minimum Target Size	12mm (0.5") Ø	12mm (0.5") Ø
	Illumination to IR Channel Offset	13mm (0.52")	13mm (0.52")
Probe Thermometer	Temperature Range	—	-40ºC to 200ºC (-40ºF to 390ºF)
	Accuracy (Assumes ambient operating temperature of 23ºC ±2º (73ºF ±4ºF)	—	Between -5ºC and 65ºC (23F to 150ºF): ±0.5ºC (±1ºF) Below -5ºC (23ºF): ±1ºC (±2ºF) Above 65ºC (150ºF): ±1% of reading
	Response Time	—	7-8 seconds (3 time constants)
	Probe Dimensions	—	Diameter: 3.0mm (0.118") Length: 80mm (3.0")
	Sensor Type	—	Thin-film Platinum, Class A, Resistance Thermal Device (RTD)
Operational	Repeatability	Within the accuracy specifications of the unit	Within the accuracy specifications of the unit
	Ambient Operating Range	0ºC to 50ºC (32ºF to 122ºF)	0ºC to 50ºC (32ºF to 122ºF)
	Relative Humidity	90% (±5%) RH noncondensing @30ºC (86ºF)	90% (±5%) RH noncondensing @30ºC (86ºF)
	Storage Temperature	-20ºC to 60ºC (-4º to 140ºF)	-20ºC to 60ºC (-4ºF to 140ºF)
	Weight/Dimensions (with Battery)	100g (0.22lbs) 150mm x 30mm x 50mm (5.88" x 1.25" x 2")	150g (0.33lbs) 165mm x 32mm x 50mm (6.5" x 1.25" x 2")
	Power	1AA Alkaline	9V Alkaline
	Battery Life (Alkaline)	10 hours minimum @ 23ºC (73ºF)	10 hours minimum @ 23ºC (73ºF)
	Target Illumination Light	High Brightness LED	High Brightness LED
	Display Hold (7 seconds)	✓	✓
	LCD Backlit Display	—	✓
	Temperature Display	4 digits, 0.2ºC resolution (0.5ºF)	4 digits, 0.1ºC resolution (0.2ºF)
	Max. Temp. Displayed	—	✓
	Timer	—	Integrated countdown timer, adjustable from 10 seconds to 7 hours, 59 minutes
	Environmental	IP54 sealing (hand-washable, non-submersible)	IP54 sealing (hand-washable, non-submersible)
Other	Calibration Certificate	—	Calibration accuracy with NIST and DKD traceability
	Standards	Conforms to EN 61326-1 Electromagnetic Emissions and Susceptibility, EN 61010-1 General Safety	Conforms to EN 61326-1 Electromagnetic Emissions and Susceptibility, EN 61010-1 General Safety
	Certifications	CE	CE
	Warranty	1 year*	1 year*
	Included	Battery, User's Guide	Battery, Carrying Pouch, User's Manual, Quick Start Guide
	Options/Accessories	—	Replacement Probe

*US only. Warranty duration may vary by country.

CE

www.raytek.com
for up-to-the-minute features